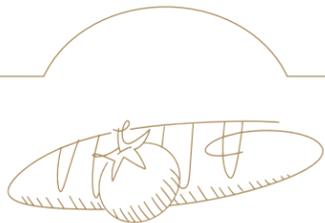


Roz AND Rocco's



TOASTS

SERVED WITH TOASTED HOUSEMADE SESAME BREAD!

\$9

Ricotta & Honey
creamy whipped ricotta and a drizzle of honey

Caprese (K)
cherry tomatoes
fresh mozzarella, basil pesto

Sicilian Tuna
olive oil tuna salad, capers, oregano
red onion, provolone

Sausage & Peppers
mild Italian sausage, tomato
bell peppers, long hots

SANDWICHES

on a hoagie roll

Meatball.....\$15

Chicken Parm.....\$15

Sicilian Tuna & Provolone.....\$12

Sausage & Peppers.....\$14

on housemade sesame toast

Grilled Cheese.....\$12

mozzarella, cooper sharp, basil
and sliced tomato, add bacon +\$2

on a brioche bun

Italian Fried Chicken.....\$13

BRUNCH

Available until 4PM daily

Chef's Frittata

chef's selection of seasonal vegetables
baked in eggs and cheese
\$13

Egg Scramble

tomato, basil and mozzarella
scrambled in EVOO with egg
\$13

Breakfast Sandwich

soft roll, 2 eggs, choice of housemade
sausage, thick-cut local bacon
or Taylor ham, spicy mayo
\$9

Baked Ricotta Pancake

lemon-blueberry compote
\$13

Fried Waffle (K)

crispy bacon crumble, nutella butter
\$13

Breakfast Pasta

rigatoni with breakfast
sausage ragu and egg yolk
\$15

Sides

thick-cut bacon, housemade sausage
Taylor ham, breakfast potatoes
\$6

STARTERS

Meatballs (K).....\$13

classic pork, beef and veal
meatballs, tomato sauce
grilled bread
make it a hoagie +\$2

Steamed Mussels.....\$14

mussels steamed in marinara and
white wine and served with grilled
housemade sesame bread

Baked Provolone.....\$11

gooey melted provolone and
almond honey for grilled bread
dipping

Crispy Shrimp.....\$14

lightly battered shrimp

R&R Garlic Bread

cheese-y
garlic-y
pull-a-part-y
housemade garlic
bread for the table
\$8

Vinegar Peppers &

Burrata.....\$14

Grandma Hilda's long-marinated
roasted peppers and creamy
burrata cheese with grilled bread

Chicken Cutlets.....\$13

chicken strips in classic
Italian-seasoned bread crumbs
lemon aioli

Bacon Mac n Cheese (K).....\$14

bacon, cooper sharp and
mozzarella cheese baked with
rotini noodles, topped with
breadcrumbs

SALAD

Craft Your Own Custom Salad \$12

Go to RozandRoccos.com/menu to find our list of dozens of seasonal
and healthy toppings, dressings and cheeses to craft your own salad

Classic Caesar (K).....\$12

romaine lettuce topped with focaccia
croutons, cherry tomatoes and
parmesan crisps tossed in housemade
Caesar dressing

Roasted Beet Panzanella.....\$14

arugula and beets topped with
housemade torn sesame bread croutons
fresh mozzarella and sherry vinaigrette

House Italian Salad.....\$8

iceberg lettuce topped with shaved red
onion, black olives and cucumber tossed
in R&R Italian dressing

Cucumber & Watermelon.....\$14

cucumber and watermelon tossed
in aged balsamic and topped with
pistachio and ricotta salata cheese

Grilled Chicken Breast + \$6 Grilled Shrimp +\$9.

SIMPLY GRILLED

Simply grilled with Extra Virgin Olive Oil, Salt and Pepper

Half Chicken.....\$16

Gulf Shrimp - U12.....\$18

Salmon.....\$18

12oz New York Strip.....\$29

Cauliflower "Steak".....\$12

Whole Fish.....\$27

Choice of Sauce: Lemon Caper 'Piccata' Sauce, Mushroom Marsala, Roasted Garlic & Herb
Butter, Calabrian Chili, Greek Yogurt Dill Tzatziki, Steak Sauce, Lemon and EVOO

with a Salad +\$6 with a Toast +\$8 with a Side +\$6

PASTA

Classic Lasagna.....\$19

ricotta, mozzarella, parmesan, Sunday
Gravy

Fettuccini Bolognese.....\$19

spinach fettuccini topped with a classic
beef Bolognese

Ravioli.....\$19

housemade ravioli filled with creamy
polenta, corn, scallions and parmesan

Chicken Parm.....\$21

served with spaghetti and tomato sauce
OR choice of side OR a half portion of
any salad
Make it a hoagie +\$2

Rigatoni alla Vodka (K).....\$17

rigatoni tossed in creamy vodka sauce

Pasta Primavera.....\$16

fusselli tossed in pesto sauce and summer
vegetables
add Chicken +\$6, add Shrimp +\$9,

Spaghetti Pomodoro (K).....\$17

spaghetti tossed in housemade tomato

The Even-Italians-Like-Burgers

Burger.....\$12

all-beef burger, cooper sharp,
housemade pickle, creamy dijon
add bacon and/or a fried egg +\$2

SIDES

\$7

Parmesan Herb Fries
Caesar-y Brussels Sprouts

Olive Oil
Smashed Potatoes

Grilled Zucchini & Tomatoes
Grilled Corn
black pepper, pecorino cheese

Our menu features the recipes and cuisine of our Italian American grandmothers.
The best way to enjoy the menu is to order two to three items per person and
share so you can sample a large variety.

Items are individually (and generously!) portioned.
We can make half portions of items with a (K) for kids under 12.

12PM - 9PM Daily
2904 West Chester Pike

www.RozandRoccos.com



@RozAndRoccos



M.Y.O.C
MAKE YOUR OWN COCKTAIL
YOU BRING THE BOOZE,
WE'LL ADD THE MIXER

AS A MIXER
OR A MOCKTAIL
\$5

Mimosa, Bloody Marys
Screwdrivers and Bellini are
\$2 mixers before 4PM daily

WHITE WINE

Hope-Ster
sweet citrus-y ice cubes
burnt lemon peel
Sicilian lemon spritz

RED WINE

The Ginger Italian
ginger beer, cranberry, apple
pomegranate and sweetness

CHAMPAGNE
OR PROSECCO

Punched Up Mimosa
orange, strawberry and white
grape punch, lemon-lime fizz

VODKA

Passion Fruit Cosmo
passion fruit, mango

The IG Lemonade

bubbly fresh lemonade, infused
with sweetened rosemary

Nutty Espresso

La Colombe espresso,
sweet hazelnut cream

GIN

Cucumber Refresher
cucumber essence, tonic

RUM

Mango Mojito
sweetened muddled mango
with a kick

TEQUILA

Cranberry Margarita
cranberry, lime

DESSERT

\$12

Grandma Dio's Cookie Pile
a selection of Italian cookies to share
featuring our family recipe pizzelle

Olive Oil Cake

a giant slice!, blueberry compote
vanilla whipping cream

Tiramisu

family-sized tiramisu

ALL DESSERTS MADE IN HOUSE!

COFFEE

Proudly Serving La Colombe

Drip Coffee.....\$3

Espresso.....\$3.5

Cappuccino.....\$4

Latte.....\$4

Macchiato.....\$3

Americano.....\$3

